

# Strong Cofee

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **25**
- SRM **29.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (33.8%)	79 %	16
Grain	Viking Pale Ale malt	2.5 kg (33.8%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.1%)	73 %	120
Grain	Weyermann Caramunich 3	0.3 kg (4.1%)	76 %	150
Grain	Weyermann - Carafa I	0.3 kg (4.1%)	70 %	690
Grain	Carafa III	0.2 kg (2.7%)	70 %	1034
Grain	Cara Crystal - Castle Malting 150EBC	0.3 kg (4.1%)	78 %	150
Adjunct	Płatki jęczmienne	1 kg (13.5%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	10 g	45 min	7.1 %
Boil	Sovereign	10 g	45 min	7.1 %
Boil	Mount Hood	30 g	10 min	6.1 %

Boil	Flyer	20 g	10 min	7.1 %
Boil	Sovereign	20 g	10 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	20 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	1000 g	Boil	10 min